👨‍🍳✨ 2026 Personal Chef

Personal Chef: Private Dining, Meal Prep & Events

Custom menus, grocery shopping, cooking, cleanup — in your home. Private dinners, weekly meal prep, special events, dietary accommodations. Free consultation.

🏆 2,000+ meals prepared | 👨‍🍳 ACF certified | ⚡ Free consultation

Free consultation → | Sample menu

Gourmet meals in the comfort of your home

Enjoy restaurant-quality meals without leaving your home. Our personal chefs handle everything — menu planning, grocery shopping, cooking, and cleanup. Private dinners, weekly meal prep, special occasions, and dietary restrictions accommodated.

- ✔ Private dinner parties (2-20 guests)
- ✔ Weekly meal prep & family meals
- ✔ Special occasions (anniversaries, birthdays)
- ✔ Dietary accommodations (vegan, gluten-free, keto)
- ✔ Cooking classes & in-home tastings

👨‍🍳 Service options

✅ Private dinner parties
✅ Weekly meal prep (5-7 meals)
✅ Special occasion dinners
✅ Cooking classes
✅ Catering for small events

Start cooking →

Personal chef services

🍽️
Private Dinner Parties
Multi-course plated dinners or family-style. Custom menu designed for your taste. Service included. 2-20 guests.

📦
Weekly Meal Prep
5-7 ready-to-eat meals per week. Reheat and enjoy. Dietary preferences accommodated. Weekly or bi-weekly service.

🎉
Special Occasions
Anniversaries, birthdays, proposals, engagement dinners. Romantic candlelit dinners or festive celebrations.

🥗
Dietary Accommodations
Keto, paleo, vegan, vegetarian, gluten-free, dairy-free, nut-free. All allergies respected.

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Cooking Classes
Learn to cook gourmet meals. Hands-on or demonstration. Italian, French, sushi, baking — your choice.

🛒
Grocery Shopping Included
We source fresh, local ingredients. You pay for groceries at cost. No markup.

Why hire a personal chef?

Save time, eat healthier, and enjoy gourmet meals without restaurant prices.

⏱️ **Save time**
No grocery shopping, meal planning, cooking, or cleanup. reclaim 5-10 hours per week.

🥦 **Eat healthier**
Fresh, whole ingredients. Portion control. No processed foods. Dietary goals supported.

💰 **Cost-effective**
Compare to dining out — personal chef often costs less than restaurant meals for groups.

🍽️ **Restaurant quality at home**
Trained chefs, fine-dining techniques. Impress your guests or treat your family.

How it works

📞 **1. Free consultation**
Discuss dietary preferences, number of meals/guests, budget, schedule.

📋 **2. Menu planning**
Custom menu designed for you. Allergies, restrictions, taste preferences honored.

🛒 **3. Grocery shopping**
Chef shops for fresh ingredients (you reimburse at cost). Local, organic options available.

👨‍🍳 **4. Cooking & cleanup**
Chef cooks in your kitchen. Plated and served. Kitchen left spotless.

Sample menu (signature dishes)

🍽️ **Appetizers**
Seared scallops with citrus beurre blanc, burrata with heirloom tomatoes, wild mushroom tartlets.

🍝 **Entrees**
Beef Wellington, herb-crusted lamb chops, pan-seared salmon, mushroom risotto, duck confit.

🥗 **Sides**
Truffle mashed potatoes, roasted asparagus, seasonal vegetable medley, wild rice pilaf.

🍰 **Desserts**
Crème brûlée, molten chocolate cake, tiramisu, fruit tart, cheesecake.

Related culinary & lifestyle services

Personal chef | Private chef | Meal prep | Catering | Cooking classes | Fiduciary financial planner

⭐ ACF certified • ServSafe • Insured • Farm-to-table sourcing • 5-star rated

Free personal chef consultation

Discuss your dietary needs, preferences, and budget. We'll create a custom menu and provide a quote — 100% free, no obligation.

🏆 4.9/5 from 300+ clients 👨‍🍳 ACF certified

⚡ "Weekly meal prep starting at $350/week (5 dinners). Private dinner parties from $120/person (all inclusive)."

Full name | Phone number
Email address | Number of people to serve
Service type | Dietary restrictions
Preferred cuisine, special requests, or notes

Schedule free consult →

No obligation. Consultation includes custom menu and pricing.

📅 Published: May 21, 2026 | ✍️ Written by: Mikhail Volkov — Certified Executive Chef, ACF Member, Culinary Institute Graduate (18+ years of experience)

Why choose our personal chef service?

🏆 **ACF certified**
American Culinary Federation — highest standard in culinary professionalism.

🔒 **Free consultation, no obligation**
No cost to discuss your needs. Custom menu and quote provided.

📄 **ServSafe certified**
Food safety, sanitation, allergen training. Fully insured.

⚡ **Farm-to-table sourcing**
Local, organic, sustainable ingredients. Groceries at cost — no markup.

✅ Over 2,000 meals prepared since 2020. Schedule your free consultation today — custom menus, dietary accommodations, no obligation.

© 2026 Personal Chef — ACF certified, ServSafe, insured. Farm-to-table, custom menus.

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